

in Price and Full of Excellent Values.

We also endeavor to save you money on every purchase, thereby placing money in your pocket, if we can do this we are certainly entitled to your confidence and patronage.

*You will find among our seasonable selections much that will interest you
and merit your careful consideration.*

PANTS

In our very midst, not in flight for much now. We must act at lower figures than ever.

er—Latest U. S. Gov't Report.


WATER-PROOFING

REPEL PURE

Recently said: "Oysters will be scarcer than I ever knew them to be before, and, of course, prices will be higher. We are compelled to charge more for them than we have ever done this time last year. Why are they so scarce? The demand creates the supply and the demand keeps on growing while the oysters become fewer in four or five years from now I look for oysters to be twice as high as now. The oysters are becoming scarce, and the oysters it has been cleaned out so far as everything but the young growth is concerned. Isn't that so? This question was answered to a couple of oyster men who were standing near and they both hastened to give vigorous protest.

"I guess there's some oyster planting done," he continued, "the Yokama oyster is doing fine, and as we go farther from home to get supplies we have to pay more for them."

"How is the Norfolk supply?"



"BEST WAY TO COOK OYSTERS IS NOT TO COOK 'EM AT ALL."

and the price will be even more exorbitant this season."

Another wholesale dealer says that this fuss about oysters being scarce is unnecessary. They are not scarce; they are plentiful, and the supply this season will be fully equal to the most extravagant demand. So long as there are people to eat them there will be all the necessary oysters, and they will not be more expensive than they are now. I suppose there is a reason

surely, if nobody seems to know where the statement has its foundation. Tangleur sold one immense oyster bed, improving every year. Where, ten years ago, there were beds of a few acres, I can show you beds seventy miles in extent. People are buying more extensively. It is true that there never was such a demand as now, and it is also true that there never was such a supply. The first work I ever did was some oyster planting for the use of our family, and from that time up to the present I have been handling and dealing in oysters. No man who really knows the subject can truthfully say that oysters are becoming scarce.

"Where do we get our best oysters? That depends on the season. The finest September oysters come from

than ever. Shallow water oysters from the Roads are the best in the world at this time; later in the season, when the weather is cold, the deep water oysters will take their place. The best all-round oysters are the "nature" but the variety doesn't mature until November. We handle New York oysters, but not so early in the season. We cannot be sure of their freshness, and an oyster will not stay fresh very long in this kind of weather.

The quality of an oyster boat says a great deal about the quality of its oysters. The best oyster boats are steadily improving. Oysters are cultivated now just as fruit. An oyster planter is just as anxious to have better oysters next year than he had this as a stock raiser is anxious to improve the breed of his cattle. The oyster is finer in qual-

They have sharp liquor sources in Androscoggin county, Maine, and the writs of rum smugglers are sharpened by contact with them. The cutest scheme yet worked to hookwink the officers was discovered the other day. The officers, seeing a hoghead of molasses with a suspicious address, seized it. Inside they discovered a tubular barrel with the barrel head of molasses and a strong of liquor. Evidently it was a gaudy framework, upon which the outer barrel or hoghead was built. Two hounds, nearly two inches thick

to barrel-lead into their own big acres from the hoops and staves of the outer gangstead. A similar arrangement was used for the levels, and the space thus made between the inner and outer barrel was filled with molasses. The bung-hole of the inner barrel was opposite the bung-hole of the outer barrel, so that the arrangement of the stuff could be pumped out without breaking the houghed.

A Huge Memorial Hemlock.

On the side of a hill near Tours, France, so situated that it may be seen for miles in at least two different directions, is a rude figure of a *giganteus* human roughly sculptured in the rocks. I have no facts or figures concerning the memory or size of this oddity, but understand that it is a memorial of the victory of Charles Martel.

J. H. ANDERSON & CO.

A. Yost & Co. No. 18,
9th street

financial circles but in prices. STOCK don't count
have "CASH" and in order to get it we will sell
quoted here before. We will "DISCOUNT"

